

Utah County Health Department



Guidelines for a New Food Service Establishment 2010



A County Health Permit is required for places serving open food (food that is not commercially packaged) to the public such as restaurants, convenience stores, catering operations, mobile food units, shaved ice stands, schools, and daycares. The annual fee is based on the size of the kitchen, service area, complexity and number of inspections per year. All facilities producing packaged foods must be permitted thru the Utah Department of Agriculture or the US Department of Agriculture.

Utah County Health Permits are **not** transferable.

1. This means that a new owner or location requires a new permit.
2. Public health rules change as we better understand how to minimize risks, therefore grandfathering equipment or construction is rarely granted and then only under provision of state rule. You may need to make changes to an existing kitchen.

When building a new facility or remodeling an existing kitchen you **must submit a menu** you must also submit plans as follows;

1. A floor plan that is drawn to scale of no less than ¼ inch per foot **(Mandatory)**
 - a. Kitchen
 - b. Restrooms with fixtures
 - c. Service area with anticipated seating
2. Equipment schedule (list) **(Mandatory)**
 - a. List all equipment that uses gas or electricity.
 - b. All equipment used in a kitchen must be approved for food service by a testing agency. Most often it will bear a seal of “NSF” on the equipment
3. Plumbing schedule (list)
 - a. Hand sinks **(Mandatory)**
 - i. Hand sinks are required in each area such as kitchen and dish wash area.
 - ii. More than one is required in a single area that is larger than 25'x25'
 - iii. More than one is required in a single area that has an indirect path to a hand sink.
An example of indirect path would be walking down the cook line, around a corner and down 10 feet.
 - b. Triple sink **(Mandatory)**
 - i. Built in drain boards on both sides
 - ii. Rounded corners
 - iii. NSF listed
 - iv. Large enough to hold your largest pans etc. in the basin
 - v. Indirectly drained to a floor sink
 - c. Janitorial sink **(Mandatory)**
 - i. Close enough to the ground to be accessible by a full mop bucket
 - d. Food preparation sink
 - i. Indirectly drained
 - e. Other miscellaneous plumbing such as
 - i. Spray hoses
 - ii. Running dipper wells **(Mandatory for scooping frozen desserts)**
 - iii. Chemical feed systems

- f. Floor sinks **(Mandatory for)**
 - i. Drink machine drip lines
 - ii. Ice machine drip lines
 - iii. Dishwashers
 - iv. Condensation lines of cooling units such as walk-ins
 - v. Steam tables and salad bars drain lines
- g. Floor drains for draining spills
 - i. Restrooms **(Mandatory)**
 - ii. Kitchen
- h. Grease traps as required by the regulating City.
- i. Restrooms **(Mandatory)**
 - i. Employee
 - ii. Or 1 public restroom for 12 seats or less
 - iii. Or 2 restrooms, male and female for seating above 12

4. Lighting **(Mandatory)**

- a. Shielded lighting in kitchen areas
- b. Shielded lighting in walk-ins
- c. Shielded lighting under hoods
- d. Well lit in kitchen (20 foot candle) and brightly lit in cooking and processing areas (50 foot candle)

5. Mechanical plan **(Mandatory)**

- a. Hoods over cooking areas (Check with the local fire chief for type)
- b. Hoods over heat production equipment such as ovens, heat disinfecting dishwashers. This type need not be drawn air or fire suppression but simply heat removal
- c. Restroom vent fan.

6. Finish Schedule for kitchen and restrooms **(Mandatory)**

- a. Floor finishes (Must be durable, smooth, easily cleanable and nonporous)
 - i. Floors such as tile, sealed concrete, commercial grade VCT, or resins are acceptable
 - ii. Floors such as wood, laminate, vinyl, or carpet are **not** acceptable
- b. Walls finishes (Must be durable, smooth, easily cleanable and nonporous)
 - i. Walls may be tiled, stainless steel, painted drywall, or FRP
 - ii. Walls may not be stone, brick, cinderblock, or other porous surfaces.
 - iii. Behind splash zones painted drywall may not be used.
- c. Ceiling finish (Must be durable, smooth, easily cleanable and nonporous)
 - i. Ceilings may be painted drywall or smooth cleanable vinyl panels

7. Equipment details **(Mandatory)**

- a. Anytime your restaurant is using equipment that is specialized for a single function provide details from the equipment manufacturer, i.e. yogurt machine, food sealer.

8. General Requirements for all food establishments

- a. No Smoking signs on the entry door(s) in 1.5" or larger lettering or the international sign
- b. Hand washing signs at all hand sinks used by employees
- c. Food handlers permits for all employees (see schedule for details)
- d. Food manager certificate, at least one for each food establishment (see form for details)
- e. CONTACT CITY BUILDING AND LICENCING DEPARTMENTS